RICCAFANA

Franciacorta

FRANCIACORTA DOCG BRUT

Riccafana Franciacorta DOCG Brut

Vintage:	2010
Grapes/Blend:	85% biological Chardonnay 15% biological Pinot nero
Vinification:	Gentle press, fermentation in refrigerated stainless steel tank.
Maturation:	6 months in stainless-steel vats
Refining:	24 months on yeasts
Alcol strenght:	12,5%
Colour:	Straw yellow with greenish hues
Perlage:	Persistent, fine and aboundant
Nose:	Fresh and delicate flavour, well-intense, reminding yeast mark.
Mouth:	Dry and sapid, not rough with a light mandel aftertaste
Matching food:	Matches perfectly with the whole meal, except very sweety desserts or sour cream sweets.
Serving:	Temperature around 8°/ 10° C
Soil:	With quartz-calcareous matrix, partially clay
Training system:	Guyot training method
Plants per hectare:	From 5800 to 6200 plants
Yield per hectare:	50 quintals
Wine type:	Franciacorta DOCG

Sede Legale: Via Chiusa, 8/A - 25030 Coccaglio (BS) Italy
Tel e Fax (+39) 030. 715 67 97 - www.riccafana.it
Cantina: Via F.lli Facchetti, 91 - 25033 Cologne (BS) Italy

Preservation product 15-18° al 70% humidity

Serving 8-10°

Flut 5 Franciacorta

Chardonnay 85 % Pinot nero 15 %

The whole meal except dessert

Lombardia Italy Franciacorta